

malt øl III sherry oloroso

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **30**
- SRM **12.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 4 kg (57.1%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 1 kg (14.3%) | 81 % | 6 |
| Grain | Biscuit Malt | 1 kg (14.3%) | 79 % | 45 |
| Grain | Abbey Castle | 1 kg (14.3%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Challenger | 30 g | 60 min | 7.3 % |
| Aroma (end of boil) | Challenger | 30 g | 15 min | 7.3 % |
| Dry Hop | Challenger | 40 g | 7 day(s) | 7.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss Kveik | Ale | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---|------|-----------|-----------|
| Flavor | płatki dębowe macerowane w Sherry Oloroso | 50 g | Secondary | 30 day(s) |
|--------|---|------|-----------|-----------|